



with Garlic RM24

每份IPortion







椒气满溢鳕鱼粒 Crispy Salt and Pepper Cod Fish Fillet RM42 每份|Portion

草莓密汁香芹脆香鸡翅 Deep Fried Chicken Wings with Strawberry Honey Sauce RM24 / 六件 | 6 Pieces

酸姜流心皮蛋 Century Egg with Japanese Pickled Ginger RM18 每份|Portion

沙律黑椒烟鸭胸 Black Pepper Smoked Duck Breast Salad RM18 每份| Portion

蒜泥白肉 Sliced Pork Served with Homemade Garlic Sauce RM16 每份|Portion 凉拌海蜇 Cold Jelly Fish RM16 每份 | Portion

手拍日本青瓜拌皮蛋 Century Egg with Cooling Spicy Pickled Cucumber RM16 每份I Portion

蚬蚧黄金球 Golden Fried Fish Ball with Preserved Clam Sauce RM12 每份|Portion



SHARK'S FIN

高汤清炖大鲍翅 🔐 Double Boiled Superior Shark's Fin RM138 / 每份 | Pax





高汤碧玉大鲍翅 😐 Double Boiled Shark's Fin with Vegetables RM138 / 每份 | Pax







怀旧蟹皇金钱翅 🔐 Shark's Fin Braised with Crab Meat RM38 / 每份 | Pax

SHARK'S FIN

猪油干捞大鲍翅 Superior Shark's Fin Braised With Lard RM138 / 每份 | Pax

潮式煲仔翅 Shark's Fin Braised in "Teow Chew" Casserole RM78 / 每份 | Pax





NOURISHING SOUP

怀旧宫廷佛跳墙 <mark>──</mark>
Buddha Jumping Over the Wall
RM128 / 每盅 | Pax





滋补螺头花胶炖鸡汤 which Double Boiled Top Shell with Fish Maw in Chicken broth RM48 / 每盅|Pax

高丽参须炖海中宝

Double Boiled Dried Seafood with Ginseng in Chicken Broth RM108 / 每盅|Pax

滋补螺头鸡汤

Double Boiled Top Shell in Chicken Broth

RM38 / 每盅 | Pax

川式酸辣羹 🥒

Braised Sze Chuan Hot and Sour Soup

RM15 / 每盅 | Pax

传统潮式鱼鳔羹

Traditional "Teo Chew" Braised Fish Maw Soup

RM15 / 每盅 | Pax

滋补炖靓汤

Double Boiled Soup of the Day

RM20 / 每盅 | Pax



厨师推荐 | Chef Recommendation



辣|Spicy

DRIED SEAFOOD

富贵沙煲鲍鱼海味盘

Prosperity Fortune Pot Poon Choi (需提早三天前预订 | Pre-order Item - 3 days in advance)

RM538 / 六位 | 6 Pax RM898 / 十位 | 10 Pax

蚝皇鲍鱼花胶

Braised Abalone and Fish Maw

RM88 / 每份IPax

霸王鹅肝

Pan Seared Foie Gras

RM38 / 每份 | Pax

家乡酿海参

Stuffed Sea Cucumber in Abalone Sauce

RM24 / 每份 | Pax

一品海味煲 <u></u> Braised Mixed Dried Seafood with Abalone

RM98/小|S RM148/中|M RM198/大|L





蚝皇花胶鹅掌 <u></u>
Braised Fish Maw and Goose Web
RM68 / 每份 | Pax







PORK

白玉东坡肉 with Winter Melon



梅菜东坡肉 Braised Pork Meat with Preserved Vegetables RM58 / 每份|Portion

红谷肉排 Braised Spared Ribs RM48 / 每份 | Portion

RM68 / 每份 | Portion

南乳黑毛排骨 Deep Fried Iberico Pork Spared Ribs with Red Fermented Beancurd (Nam Yu) RM88 / 每份 | Portion

妈蜜排骨 Marmite Pork Ribs RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

京都骨 Kyoto Ribs RM28 /小|S RM42 /中|M RM56 /大|L

酱爆花腩 Stir Fried Pork Belly with Special Sauce RM38 / 每份|Portion



厨师推荐 | Chef Recommendation

PORK

火爆烧肉 Stir Fried Roasted Pork RM38 / 每份 | Portion

咸鱼花腩煲

Braised Pork Belly with Salted Fish in Claypot RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

虾酱蒸花腩

Steamed Pork Belly with Preserved Shrimp Sauce RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

红枣番茄蒸排骨

Steamed Pork Ribs with Tomatoes and Red Dates RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

桔仔豆酱蒸排骨

Steamed Pork Ribs with Preserved Bean and Orange Mandarin RM28 / 小IS RM42 / 中IM RM56 / 大IL

豆酱粒蒸排骨

Steamed Pork Ribs with Preserved Bean Sauce RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

南乳炸骨 🎹

Deep Fried Pork Ribs with Red Fermented Beancurd

RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L





PORK

巴提雅猪弯 🔟 Pattaya Crispy Pork Knuckle





海参猪手煲 Braised Pork Knuckle with Sea Cucumber in Claypot RM60/小IS RM90/中IM RM120/大L

波罗骨

Sweet and Sour Pork Ribs RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

花生猪手煲

Braised Pork Knuckle with Peanut in Claypot RM40 / 小IS RM60 / 中IM RM80 / 大IL

红烧大蒜猪手煲

Braised Pork Knuckle with Garlic in Claypot RM40 / 小 | S RM60 / 中 | M RM80 / 大 | L

香脆咸猪手

Deep Fried Crispy Salted Pork Knuckle RM88 / 每份 | Portion

咸鱼蒸肉饼

Steamed Minced Pork with Salted Fish RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

冬菜蒸肉饼

Steamed Minced Pork with Preserved Vegetables RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

烧 腊

蒜香褂炉鸭 Garlic Roasted Duck

RM90 / 一只 | Whole RM45 / 半只 | Half

经典脆皮烧鸭 回 Classic Roasted Duck

RM90 / 一只 | Whole RM45 / 半只 | Half

东湖正宗粤式沙茶飘香熏鸭
Signature Cantonese Tea-Smoked Duck
RM90 / 一只 | Whole RM45 / 半只 | Half

金牌烧鹅

Roasted Goose (需提早三天前预订 | Pre-order Item - 3 days in advance) RM298 / 一只 | Whole

一品脆皮鸡

Roasted Crispy Chicken RM88 / 一只 | Whole RM44 / 半只 | Half

脆皮芝麻烤鸡

Roasted Sesame Crispy Chicken RM88 / 一只 | Whole RM44 / 半只 | Half

玉叶童子鸡

Roasted Spring Chicken with Almond Seeds Topped with Minced Garlic RM38 / 一只 | Whole 夏威夷吊烧鸡 证 Roasted Chicken with Hawaiian Dressing RM88 / 一只 | Whole RM44 / 半只 | Half







BBQ PORK





金牌烧肉 🍿 Crispy Roasted Pork Belly RM23 / 一份 | Portion

蜜汁叉烧 Honey Roasted BBQ Pork RM23 / 每份 | Portion

烧味鸳鸯拼 Two Varieties of BBQ RM45 / 小 | S RM60 / 中 | M RM75 / 大 | L

烧味三宝拼 BBQ Triple Combo RM60/小IS RM110/大IL

CHICKEN

咸蛋皇鸡 Salted Egg Chicken RM28 / 小IS RM42 / 中IM RM56 / 大IL

香菇头菜走地鸡 Steamed Chicken with Shiitake Mushroom RM80 / 一只 | Whole RM40 / 半只 | Half

香酥柠檬鸡

Deep Fried Chicken with Lemon Sauce RM70 / 一只 | Whole RM35 / 半只 | Half

霸王小公鸡 🥒 Wok-Fried Chicken with Dried Red Chillies (Kung Po Chicken) RM28 / 小IS RM42 / 中IM RM56 / 大IL



东湖文冬姜茸菜园鸡 👑 Signature Poached Village Chicken Served with "Bentong" Ginger Paste RM98 / 一只| Whole RM50 / 半只 | Half







东湖姜片炸走地鸡 👑 Signature Deep Fried Chicken with Sliced Ginger RM98 / 一只 | Whole RM50 / 半只 | Half



厨师推荐 | Chef Recommendation





BEEF



番茄炒牛肉 🦳 Stir Fried Sliced Beef with Tomatoes RM40 /小IS RM60 /中IM RM80 /大IL

凉瓜炒牛肉 🦳 Stir Fried Sliced Beef with Bitter Gourd RM40 /小|S RM60 /中|M RM80 /大|L



顺壳*

Marble Goby (Soon Hock) 时价 | Seasonal Price

东星斑*

Coral Trout 时价 | Seasonal Price

龙虎斑*

Dragon Tiger Grouper 时价 | Seasonal Price

龙趸鱼*

Giant Grouper 时价 | Seasonal Price

红槽鱼*

Red Snapper 时价 | Seasonal Price

福寿鱼*

Tilapia 时价 | Seasonal Price

石甲*

Siakap 时价 | Seasonal Price

斗低鲳*

Chinese Pomfret 时价 | Seasonal Price

金银鲳*

Silver Pomfret 时价 | Seasonal Price

鳕鱼*

Cod Fish 时价 | Seasonal Price





Style



FISH | 精选煮法 CHOICE OF COOKING

Blanched with Soup in Casserole



满天红仙酱蒸 🐨 🥖 Steamed with Minced Chillies and Preserved Beans

头菜家乡蒸 🎹 Steamed with Village Style

蒜香客家菜圃蒸 🎹 Steamed with Dried Radish and Garlic

东湖鸳鸯姜茸蒸 Steamed with Signature Minced Ginger

脆菜圃豆鼓蒸 Steamed with Preserved Bean and Crispy Dried Radish

椒仔豆鼓蒸 Steamed with Preserved Bean and Red Chillies

潮州蒸 Steamed with "Teow Chew" Style

厨师推荐 | Chef Recommendation

产品图片仅供参考,以实物为标准;



FISH | 精选煮法 CHOICE OF COOKING

酱蒸

Steamed with Bean Sauce

亚三蒸

Steamed with Asam Paste

Steamed with Superior Soy Sauce

荷叶马来煎

Stewed with Spicy Belacan Paste and Lotus Leaf

红烧蒜子焖

Stewed with Eggplant and Whole Garlic

香脆油炸

Deep Fried

陈皮姜丝蒸 ъ

Steamed with Ginger and Orange Peel

特酱凉瓜瓦煲焖 Braised with Bitter Gourd and Black Bean Sauce

些 厨师推荐│Chef Recommendation





SEAFOOD

金针云耳蒸班片 🎃

Steamed Sliced Grouper with Mushroom and Black Fungus

RM36 / 小| s RM54 / 中| M RM72 / 大| L





红烧梅子斑头腩

Braised Giant Grouper Fish Head with Plum Sauce RM40 / 小 | S RM60 / 中 | M RM80 / 大 | L

翡翠炒斑球

Stir Fried Fish with Vegetables

RM40 / 小 | S RM60 / 中 | M RM80 / 大 | L



软壳蟹 | Soft Shell Crab

*咸旦皇焗 Salted Egg

RM18 / 一只 | Per Pc (最少三只 | Minimum order 3 pcs)

*椒盐肉松 Salt and Pepper

RM18 / 一只 | Per Pc (最少三只 | Minimum order 3 pcs)



<u></u> 厨师推荐 | Chef Recommendation



FRESHWATER PRAWN



笼仔生虾荷叶糯米饭 <u></u>

Steamed Glutinous Rice with Freshwater Prawn RM28 / 100克 | Gram

鼓油王生虾 型 Pan Seared Freshwater Prawn with Soy Sauce RM28 / 100克 | Gram

> 东湖黑松露生虾焖伊面 Signature Braised Freshwater Prawn Yee Mee with Black Truffles Sauce RM28 / 100克 | Gram

黑松露鸡油花雕蛋白蒸生虾 Steamed Freshwater Prawn with Black Truffles and Rice Wine RM28 / 100克 | Gram

过桥生虾滑蛋河 Cantonese Fried Hor Fun with Freshwater Prawn RM28 / 100克 | Gram

蒜香粉丝蒸生虾 Steamed Freshwater Prawn with Garlic RM28 / 100克 | Gram

咸蛋皇生虾 Fried Freshwater Prawn with Salted Egg Yolk RM28 / 100克 | Gram





PRAWN

咕噜虾球

Sweet and Sour Prawns

RM48 / 小 IS RM72 / 中 IM RM96 / 大 IL

榄菜云耳炒虾球

Sauteed Prawns with Preserved Olive and Cashew Nuts

RM48 / 小 | S RM72 / 中 | M RM96 / 大 | L

东湖明虾煲

Signature Crystal Prawns in Claypot

RM60 / 小 | S RM90 / 中 | M RM120 / 大 | L

鸳鸯大明虾

Two Varieties of Crystal Prawns

RM68 / 小 | S RM98 / 中 | M RM128 / 大 | L



咸奶油大明虾

Baked Crystal Prawns with

Butter Milk and Salted Egg

RM60 / 小 | S RM90 / 中 | M

RM120/大L



BEANCURD



鼓汁煎酿三宝

Pan Fried Three Varieties of Stuffed Seafood Paste with Black Bean Sauce RM35 / 小 | S RM48 / 中 |

RM35 / 小|s RM48 / 中|M RM64 / 大|L





姜汤酿三宝

Three Varieties of Stuffed Seafood Paste with Ginger Soup RM35 / 小 | S RM48 / 中 | M

RM35 / 小|S RM48 / 中|M M64 / 大|L

双菇扒菠菜自制豆腐

Braised Two Varieties of Mushroom with Beancurd RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

咸鱼鸡粒豆腐煲

Braised Beancurd with Chicken and Salted Fish RM24/小SRM36/中MRM48/大L

麻婆豆腐

Hot and Spicy Beancurd

RM24/小IS RM36/中IM RM48/大IL





石烧嘟嘟时蔬

Yau Mak Sauteed with Preserved Beancurd on Hot Stone Plate RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

香爆金砖四季豆 🔐

Roasted Pork Sauteed With French Bean RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

榄菜肉松四季豆

Fried Spring Bean with Preserved Olive RM28 / 小IS RM42 / 中IM RM56 / 大IL

火腩芥蘭

Roasted Pork Sauteed With Hong Kong Kai Lan RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

鸳鸯芥蘭

Two Varieties of Hong Kong Kai Lan RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L



夏果西芹莲藕 🍙

Fried Celery with Lotus Root and Macadamia Nuts

RM28 / 小| s RM42 / 中| M RM56 / 大| L



厨师推荐 | Chef Recommendation





芋香扒时蔬 Poached Vegetables with Yam RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

黄金苦瓜 Fried Bitter Gourd With Salted Egg RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

虾仔节瓜粉丝煲 Stewed Luffa Melon with Shrimp Roe and Chinese Vermicelli RM28 / 小|S RM42 / 中|M RM56 / 大|L

南乳家乡斋煲 Stewed Glass Noodles with Preserved Beancurd RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L

鼎湖上素 Stewed Mixed Vegetables with Mushroom RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L



鱼香茄子煲 Braised Eggplant with Minced Pork and Salted Fish RM28 / 小 | S RM42 / 中 | M RM56 / 大 | L





肘落

香港介蘭*

Hong Kong Kai Lan RM24 / 小|S RM36 / 中|M RM48 / 大|L

香港菜心*

Hong Kong Choy Sum RM24 / 小|S RM36 / 中|M RM48 / 大|L

香港青心苗*

Hong Kong Baby Spinach RM24 / 小|S RM36 / 中|M RM48 / 大|L

香港奶白*

Hong Kong Baby Pak Choy RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

苋菜苗*

Local Chinese Spinach RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

波菜*

Spinach RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

西芹*

Celery RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

蜜糖豆*

Honey Bean RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L







西兰花*

Broccoli

RM24 / 小 | S RM36 / 中 | M RM48 / 大 | L

椰菜花*

Cauliflower

RM24 / 小| **S** RM36 / 中| **M** RM48 / 大| **L**

西生菜*

Lettuce

RM20 / 小|**s** RM30 / 中|**m** RM40 / 大|**L**

茄子*

Eggplant

RM20 / 小|**s** RM30 / 中|**m** RM40 / 大|**L**

苦瓜*

Bitter Gourd

RM20 / 小|**s** RM30 / 中|**m** RM40 / 大|**L** 节瓜*

Luffa Melon

RM20 / 小|**s** RM30 / 中|**m** RM40 / 大|**L**

大芥菜*

Gai Choy

RM20 / 小|**s** RM30 / 中|**m** RM40 / 大|**L**

西洋菜*

Watercress

RM20 / 小|**s** RM30 / 中|**m** RM40 / 大|**L**

蕹菜*

Water Spinach (Kangkung) RM20 / 小 | **S** RM30 / 中 | **M** RM40 / 大 | **L**





SEASONAL VEGETABLES 精选煮法 I CHOICE OF COOKING

上汤蒜子时蔬 🔐

Poached Vegetables with Garlic

蚝皇扒时蔬 🍿

Braised Seasonal Vegetables with Oyster Sauce

清炒时蔬

Sauteed Vegetables

蒜米炒时蔬

Sauteed Vegetables with Garlic

马来栈炒时蔬 🥒

Sauteed Vegetables with Spicy Belacan Paste

姜汁炒时蔬

Sauteed Vegetables with Ginger Sauce

腐乳炒时蔬

Sauteed Vegetables with Preserved Beancurd Sauce

咸鱼姜丝炒时蔬

Sauteed Vegetables with Salted Fish Cutlet and Shredded Ginger

辣椒仔蒜米炒时蔬

Four Choice of Vegetables Fried with Garlic and Red Chilies



金银蛋时蔬 证 Sauteed Vegetables with

Three Varieties of Eggs



厨师推荐 | Chef Recommendation







东湖龙皇靓炒饭 金 Signature Dragon King Fried Rice RM32 / 小 | S RM48 / 中 | M RM64 / 大 | L

东湖海鲜干炒河 <mark>112</mark>
Signature Seafood Fried Kuey Teow
RM38 / 小 | **S** RM58 / 中 | **M** RM78 / 大 | **L**

滑蛋什锦河 W Cantonese Style Braised Kuey Teow RM28 / 小|S RM42 / 中|M RM56 / 大|L

姜葱牛肉滑蛋河
Braised Kuey Teow Cantonese Style with Sliced Beef
RM32 / 小 | S RM48 / 中 | M RM64 / 大 | L





RICE AND NOODLES



法国白菌汁双菇伊面 Braised Ee-Fu Noodles with Mushroom Truffle Oil RM28 / 小 | **S** RM42 / 中 | **M** RM56 / 大 | **L**



东湖海鲜炒生面 was Signature Seafood Fried Noodles RM38 / 小 | S RM58 / 中 | M RM78 / 大 | L

靓虾仔干烧伊面

Stewed Ee-Fu Noodles with Shrimp Roe RM28 / 小|**S** RM42 / 中|**M** RM56 / 大|**L**

福建面

Hokkien Style Fried Noodles RM28 / 小|S RM42 / 中|M RM56 / 大|L

福建面上海拉面

Traditional Hokkien Style Fried Shanghai Noodles RM32 / 小 | **s** RM48 / 中 | **m** RM64 / 大 | **L**

DESSERTS

寿母南山大寿桃 Longevity Peach Bun (需提早三天前预订 | Pre-order Item - 3 days in advance) RM88 / 每份 | Set

迷你猪仔包 Mini "Pig Pig" Bun RM3.50 / 每粒 | Each (最少六粒 | Minimum order 6 pcs)

上海脆皮窝饼 Chinese Pancake RM12 / 每件|Piece

宫廷桂花糕 (六件) Osmanthus Cake (6 Pcs) RM18 / 每份 | Portion

红莲炖燕窝 Double Boiled Bird's Nest with Red Dates Soup RM98 / 每位 | Pax

润肺红莲炖雪蛤 Double Boiled Hasma with Red Dates RM28 / 每位 | Pax

晶迎雪耳炖桃胶 Sweetened Snow Fungus with Peach Jelly RM10 / 每位|Pax

> 东菇奶皇包 Home Made "Mushroom" Bun with Custard RM3.50 / 每粒 | Each (最少六粒 | Minimum order 6 pcs)





DESSERTS







蜜瓜西米露 Chilled Honeydew Sago RM9 / 一位|Pax

香滑杏仁茶 Sweetened Hot Almond Cream RM9 / 一位|Pax

蜜桃香茅冻 Chilled Peach with Lemongrass Jelly RM9 / 一位 | Pax

椰糖豆腐花 Homemade "Tau Fu Fa" RM8 / 一位|Pax

雷沙汤圆(六粒) Crispy Sesame Balls (6 Pcs) RM18 / 每份|Portion

